



ARMY CENTER OF EXCELLENCE- SUBSISTENCE



**Directorate of Training
Training Update**

5 April 20

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<http://www.quartermaster.army.mil/aces/command/dot.html>



AGENDA



- DOT Overview
- Initiatives
- DEMO Distance Learning Courses
- Course Updates (AIT, FSM, ACSTC)
- Nutrition Updates
- NCO Update/Lifecycle



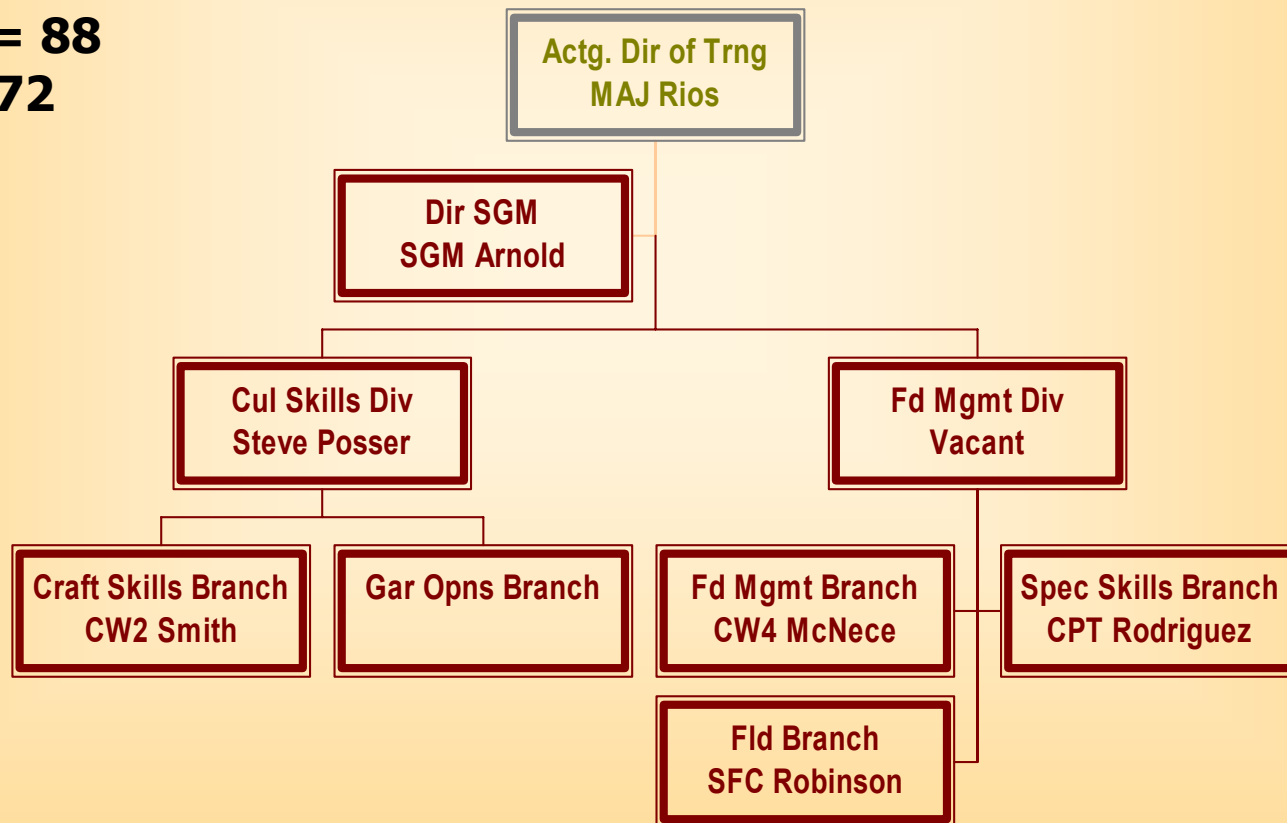


Directorate of Training Organization



Army Instructors:
Required= 92
Authorized= 88
Assigned= 72

DOT Chain of Command



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Directorate of Training Training Statistics



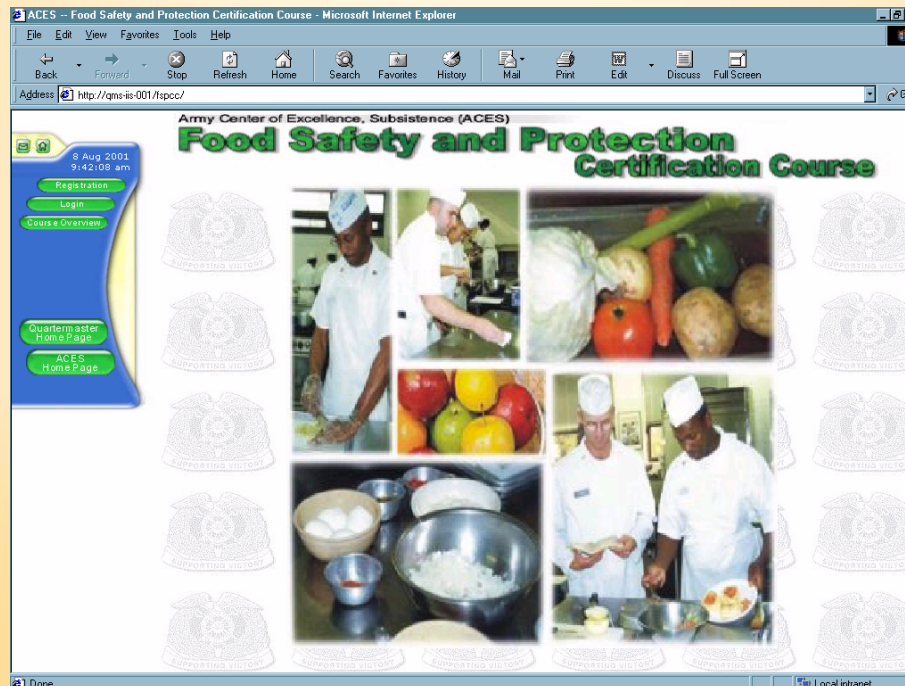
- **Student Load**
 - **FY 00:** 4,112/AIT= 2791;
 - **FY 01:** 4,918/AIT= 3,626; **29% increase from previous year**
 - **FY 02:** 5,971/AIT= 4,877; **35% increase from previous year**
 - **Marine forecast for FY02 calls for a 16% increase over previous year**
- **Number of Classes**
 - **FY 01:** 131
 - **FY 02:** 132
- **Courses:**
 - **Food Service Specialist Advanced Individual Training* Projected 4,877**
 - **13 Army Resident Courses; 5 Marine Corp Resident Courses**
 - **2 Joint Courses (92G10 & Adv. Culinary Skills Course)**
 - **6 TASS Battalions conducting 92G training at Fort Lee in FY02**
- *** Interservice Training Review Organization (ITRO) Course**



Food Safety and Protection Certification Web-course



- Not ServSafe™
- Geared specifically toward military food safety (TBMED530)
- Self-paced, must test after 6 months
- Upon passing exam - immediate printout of QMC&S certificate
- Web-course will go live 1 Apr 02



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Unit Dining Services Management



- Interactive multimedia courseware (CDs)
- Five Modules
 - Food Planning, Purchasing and Production
 - DFAC Account Management
 - Food Safety and Protection
 - Security and Maintenance
 - Customer Service & Marketing



Unit Dining Services Management



Course: Unit Dining Service Management

Introduction to the Army Dining Facility

Module 1: Food Planning, Purchase, and Production

Module 2: Dining Facility Account Management

Module 3: Food Service Safety and Protection

Module 4: Dining Facility Security and Maintenance

Module 5: Customer Service and Marketing

Click on the Introduction or a Module to begin.

EXIT MENU HELP REPLAY



Food Service Management Course



FY 02 DOT SCHOOL DATES FSM

<u>CLASS #</u>	<u>REPORT</u>	<u>START</u>	<u>END</u>
001-02	06 Jan	7 Jan	1 Feb
002-02	28 May	29 May	25 Jun
003-02	04 Aug	05 Aug	30 Aug

Visit the ACES Web Site at:
<http://132.159.126.30/quartermaster/aces>



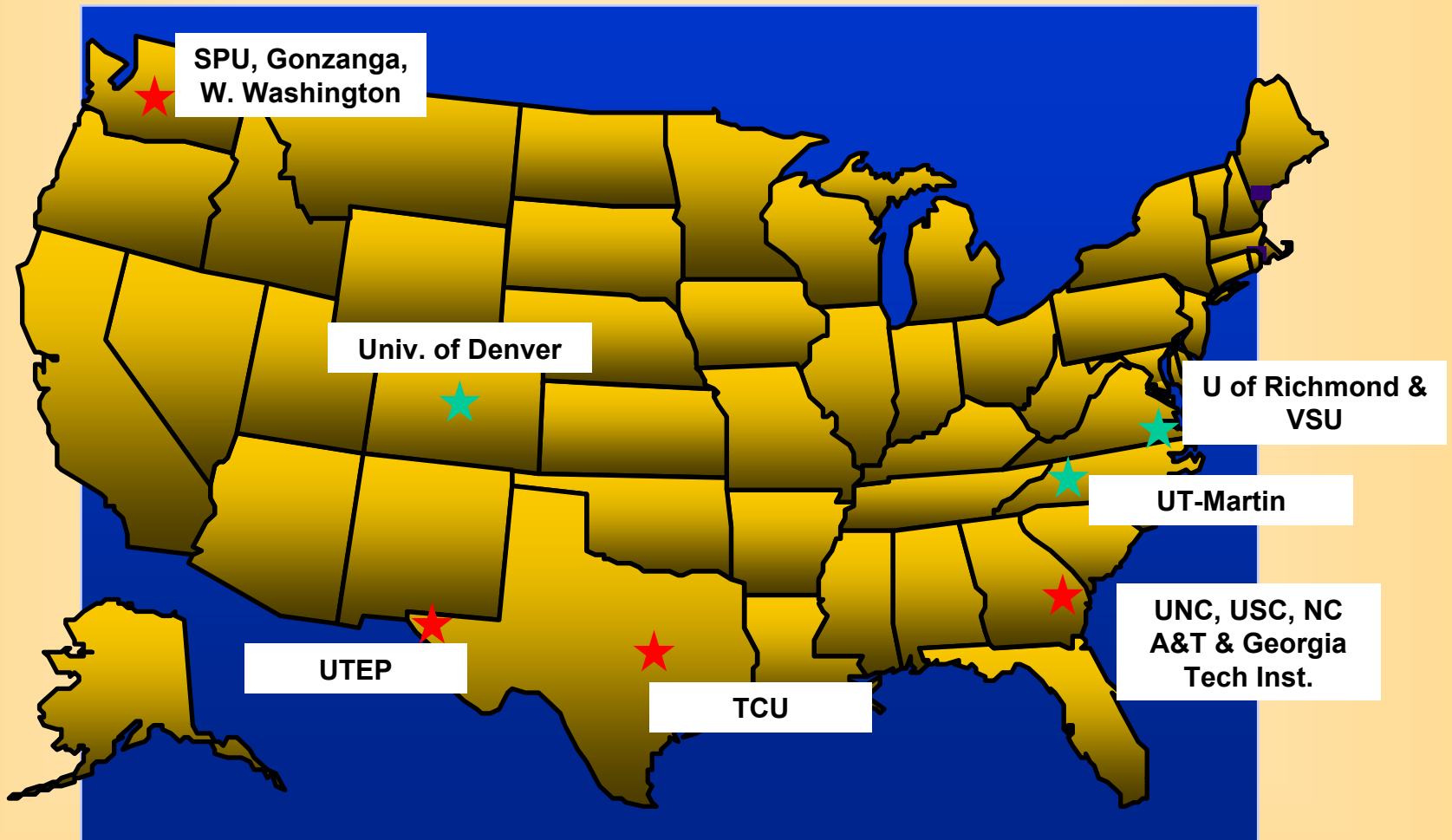
DOT Programs Commercial Dining Service Management Training



- **What:** Trains food service NCOs in current industry concepts and systems. It is a 30-day resident program at James Madison University, Harrisonburg, VA. (Sodexo/Marriott contracted school). NCOs are certified through the Marriott Education Services Manager. Program is funded by ACES and includes 4 courses per year, training 4 ACES NCOs (including USMC).
- **Milestones:**
 - Oct 98 - First Army Graduate.
 - Feb 99 - First US Marine Corps Graduate/Obtain HQDA Funding/ Expand CONUS wide.
 - May 99 - First DF Manager graduate
 - Feb 00 - MSG Smith 4th graduate
- **Notables:**
 - A first for the Noncommissioned Officer Corps.
 - A joint USMC/USA Project.
 - Working with OQMG to obtain central funding thru the TWI Program
 - 15 total graduates



Current & Proposed CDSM Locations



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Participating Installations



Proposed Sites

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Advanced Culinary Skills Course (ACSC)



- Provides advanced culinary skills in:
 - Menu and menu planning
 - Food preparation
 - Menu evaluation
 - Classical Meals
- Student include:
 - members of all four armed services
 - SGTs - WO who possess a high degree of culinary technical skills



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FY 02 DOT SCHOOL DATES

ACSTC



<u>CLASS #</u>	<u>REPORT</u>	<u>START</u>	<u>END</u>
001-02	14 Oct	15 Oct	09 Nov
002-02	13 Jan	14 Jan	08 Feb
003-02	07 Apr	08 Apr	03 May
004-02	02 Jun	03 Jun	28 Jun
005-02	07 Jul	08 Jul	02 Aug
006-02	08 Sep	09 Sep	04 Oct

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DOT Programs

Culinary Arts Competition



- **What:** Annual culinary competition hosted by ACES to inspire excellence in food service specialists and to showcase the talents of the most highly skilled culinarians in the Army and Marine Corps. The Fort Lee show is the largest culinary competition in the United States.
- (FY02's Competition)
 - 4-6 Mar Field Cooking and Contemporary Competitions
 - 07 Mar Senior Chef of the Year Competition
 - 08 Mar Junior Chef of the Year Competition
 - 09 Mar National Military Culinary Championship
 - 12-14 Mar Static Judging and Public Viewing
 - 15 Mar Awards Ceremony
- Notables:
 - Improves overall quality of Army Food Service.
 - Provides recognition for excellence.
 - Aids in the selection of candidates for the US Army Culinary Arts Team.
 - Teams Competing: 17 Army; 2 Navy; 1 Marine Corp



U.S. Army Culinary Arts Team (USACAT)



- **What:** A team of the Army's top culinarians sponsored and managed by ACES. Selection is based on performance during the annual Army Culinary Arts Competition at Fort Lee. USACAT members come together periodically from installations all over the globe to train as a team and compete internationally against other civilian and military teams.
- **Milestones:** Training/Competition Sessions Planned for this FY
 - May 99 American Classic - Chicago
 - Aug 99 1999 Culinary Classic - Cincinnati
 - Nov 99 Igeho 99 - Swiss Culinary Salon - Switzerland
 - Jan-Feb 00 Hotelympia - London
 - May 00 NRA Culinary Salon - Chicago
 - Aug 00 Training at Ft Lee
 - Oct 00 Culinary Olympics - Erfurt, Germany
- **Notables:**
 - 2000 Culinary World Champions

5 April 2002 Current USACAT Team includes ten individuals from six installations.
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DOT Programs Teletraining Network (TNET)



- **What: Train, support and sustain the Total Force and USMC utilizing Distance Learning Technology**
- **Milestones:**
 - Mar 97 - First broadcast to Fort Stewart, Fort Drum, and Fort Benning.
 - FY97-98 - Conducted 17 broadcasts to CONUS & OCONUS units (including support to OJG and Able Sentry) training over 450 students (including foreign nationals).
 - Apr 98 - First broadcast to RC Unit (9th Bn, 84th Rgmt) (30 students).
 - Dec 98 - First broadcast to Marine Corps Units.
 - FY 02 - 6 broadcasts to date, training over 400 students
- **Notables:**
 - Provide professional development functional classes based on unit needs.
 - Conducted training to RA, USAR, USMC, foreign nationals, and civilian contractors.
 - Average 2 broadcasts per quarter



Reserve Component Training



- **What: Our current involvement with RC training is in two areas: development of TATS training materials and support (providing classrooms, equipment, and materials) for five TASS Battalions this FY.**
- **Milestones:**
 - Mar - Apr 99 Final revisions to TATS 92G BNCOC and ANCOC Programs of Instruction.
 - Apr - Aug 99 Provide support for approximately 168 RC students in 92G10/30/40 courses.
 - Apr - Aug 00 Will provide support to TASS BNs again.
- **Notables:**
 - Reserve Component 92G10 students attend our 8 week, 2 day resident course.
 - TASS Battalions (USAR) train soldiers undergoing reclassification.
 - **6 TASS BNs scheduled for training during FY02.**



DOT & Industry Partnerships



- **Sodexo Marriott Services -**
 - CWO (MOS 922A, Food Service Tech) Training With Industry Program
 - NCO (MOS 92G, Food Operations SGT) Commercial Dining Services Management (CDSM) Training Program
- **National Restaurant Association (NRA), Educational Foundation -**
 - ServeSafe Certification
 - ProMgt & Food Management Professional (FMP) Certification
- **Penn State -**
 - 2 yr Associate Degree (on-line) in Hotel, Restaurant, and Institutional Management
- **American Culinary Foundation (ACF) -**
 - Accredits the annual US Army Culinary Competition
 - Awards individual medals, certificates and competition points good towards Chef Certification
- **Culinary Institute of America (CIA) -**
 - Working toward improving on-line and hands-on instruction system



Conclusion



QUESTIONS?



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